






WEEKLY MENU

from 15.01.2018 to 19.01.2018

varied salad buffet each day



	main dish	alternative dish
Monday	chicken ragout ^(A;a1;G) with pea risotto ^(G) stirred blueberry quark ^(G) 	spelt carrot potato casserole ^(A;a1;G;l) stirred blueberry quark ^(G)
Tuesday	ribbon noodles ^(A;G) with salmon in broccoli cream sauce ^(A;a1;G) tangerine 	vegetarian chili (bell pepper, tomatoes, kidney beans) ^(a1) with bulgur ^(a1) tangerine
Wednesday	rice pudding ^(G) with warm cherries ^(in traces: a1-a4;C;F;G; h1-h8) or cinnamon and sugar mashed apples ⁽³⁾ 	cheese spaetzle ^(A;a1;C;G;l) mashed apples ⁽³⁾
Thursday	bratwurst (pork) ⁽⁸⁾ with sauerkraut and potato puree ^(G; in traces: A;a1-a4;C;F;l;J) banana or pear 	Indian fruity rice curry (bell pepper, apples, banana) ^(G) with fried vegetarian cheese roesti ^(1;A;C;G) banana or pear
Friday	tomato cream soup with croutons ^(A;a1) , baguette ^(A;a1;G;K) or spelt bread fruit yoghurt ^(G) 	vegetable pan fry (carrots, broccoli, string beans) ^(G) with rosemary potatoes fruit yoghurt ^(G)

Please notice indication of ingredients in case of food allergies or intolerances. We use iodized table salt. Subject to change without prior notice.



with this logo labeled dishes are prepared according to DGE quality standard for school lunch and are certified by *Deutsche Gesellschaft für Ernährung* (DGE) e.V. The daily changing salad bar is a further offer in addition to the menus.